Enlarged and revised Oct. 1, 1921
Includes Marmalades

CERTO

REG.U.S. *(Surejell)* PAT.OFF.

Makes

PERFECT

JAMS *and*

JELLIES

Without
Boiling Away
the Flavor

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WHY THE CERTO PROCESS MAKES PERFECT PRESERVES

CERTO is a pure fruit product and contains in a highly concentrated form that necessary element, *Pectin*, the one indispensable constituent of pure fruit jellies.

Jam and Jelly making in the home has hitherto been an unpopular art, chiefly because the housewife has never felt certain of success, except with a few varieties of fruit which happen to contain abundant pectin. With the advent of CERTO this essential element of all fruit jellies is available in convenient form to use in making perfect jelly from all kinds of fruits, even when they contain no pectin—or not enough for good jelly.

The chief object in boiling down fruits or fruit juices with sugar for jam or jelly is simply to concentrate the sugar and pectin to the point where the jelly formation is possible. Where sufficient natural pectin is present in the fruit this point is reached when the sugar percentage is raised by evaporation to 60-65 per cent, and such a mixture on cooling will assume the form of jelly.

The texture of jam or jelly varies with the proportions of sugar, pectin, and acidity: hard and brittle if the sugar is normal and the pectin high; hard and tough if the sugar and pectin are both high; and soft and easily broken down if either sugar or pectin is deficient.

The CERTO PROCESS now makes it possible to preserve the rich flavor of fully ripened fruit in jam or jelly form, notwithstanding such fruit is always deficient in pectin and formerly could not be successfully used.

Previous to the invention of the CERTO PROCESS all recipes used a pound of sugar or less to a pound of fruit or fruit juice. Before reaching the jellying point, these old recipes required the boiling away of one-half of the original weight of fruit or fruit juice, with consequent loss of original color and flavor. The CERTO PROCESS uses enough sugar, and *only enough*, to produce jelly at once—without boiling away the fruit juice and the flavor. CERTO supplies the pectin that is lacking in the fruit, and shortens the operation to a one-minute boil, instead of 20 to 30 minutes required by old methods. The extra sugar required by the CERTO PROCESS combines with the juice ordinarily boiled away, and makes more jam or jelly of much finer flavor and color than was possible by the old method. Thus the extra sugar is not an added expense, but an economy.

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A GOVERNMENT EXPERT'S OPINION OF THE SHORT PROCESS OF JAM MAKING BY THE USE OF PECTIN

CERTO is Concentrated Fruit Pectin. That the use of Pectin is endorsed and approved by Government authorities is shown by the following extract from an application for Public Patent by Dr. Martin N. Straughn on behalf of the Bureau of Chemistry, U. S. Department of Agriculture, Washington, D. C., dated June 1, 1918. Dr. Straughn was recognized as the Department's expert on Jams, Jellies, and Marmalades:

> ....."I have used various fruits, including among others, strawberries, raspberries, currants and gooseberries, and find that the color and flavor of preserves and jams made from them by the addition of pectin are far superior to those of preserves and jams made from fruits in cases where no pectin is added."

This process is covered by the Douglas Patents and is now available to all users of CERTO.

IMPORTANT INSTRUCTIONS

The keeping quality of a jam or jelly is not affected by the length of time it is cooked, as all ferments contained in or on fruits are destroyed at a temperature much below boiling point of preserves (over 220° F.).

Any trouble from mould or fermentation is always caused by germs from the air dust settling on the surface after cooling, or from filling into glasses at a temperature too low to sterilize the container. The filling temperature should never be below 180° F.

Storage in Fruit Jars: For long storage the best and cheapest package is a one-pint rubber-sealed fruit jar, filled brimful and immediately sealed. Invert jars 10 minutes at once after filling, to sterilize the caps.

Paraffining Open Glasses: Always fill so as to leave preserve about one-half inch down from top of glass. As soon as each batch is filled cover with thin coating of hot melted paraffin. After preserve is cold, or next day, add a tablespoon of hot melted paraffin and roll each glass to make the wax run around edges and seal the crack formed by shrinkage. This double waxing keeps preserve sterile from time it is poured hot and makes a seal which will keep contents indefinitely. Failure or spoilage is avoided if these directions are carried out.

In this Booklet all cups of sugar are measured *leve* not *heaping,* as in previous editions. Be exact in th measurement of sugar. Fill the cup full and level o with straight knife. Use white granulated sugar only The *Standard Measuring Cup* is used throughout an contains one-half pint. No other size cup will give co rect results unless the same cup is used for measurin sugar, fruit, and CERTO. To measure a half bottle c CERTO, pour down to ring around center of bottle.

Use the largest size gas burner you have, *turned o full,* or a *hot fire* for every operation except simmering If the fire is not hot enough to produce a vigorous boi or the kettle is not large enough to allow a vigorou boil, *then increase the time of boiling a minute or tw*

Stir hard and *constantly before and during* the boi ing to insure all sugar being dissolved and fruit bein kept under boiling syrup. Start to time the boil onl when the whole surface is bubbling hard while preserv is being stirred. Use a long wooden spoon for stirrin and a kettle of at least 5- or 6-quart size for a full recip to prevent boiling over.

Do not double the recipes, because if doubled in weigh the fruit will be under the high temperature twice a long and color and flavor will be seriously impaire Small batches, quickly made, give best results.

TARTNESS—IMPORTANT SUGGESTION

We have recommended in this booklet the use c fully ripe fruit because of its richer flavor. The tar ness of jam or jelly from fully ripe fruit may be i creased according to taste by adding the juice of or lemon, or a pinch of powdered citric acid to any recip This applies especially to strawberry, blackberr peach, pear, pineapple and quince.

SUMMARY OF IMPORTANT POINTS

Follow recipe exactly. Use Standard Mea uring Cup. Count aloud cups of sugar an fruit. One cup more or less will spoil consis ency. Use at least 5- or 6-quart kettle. Us hottest fire. Stir hard and constantly befor and during the boil. Start to time the boil onl when preserve is bubbling hard while bein stirred. Have CERTO measured, ready to us The preserve must be poured hot in order t keep. Therefore skim quickly and pour quickly

CERTO PROCESS RECIPES

U. S. PATENT, MAY 20, 1919

FRESH FRUIT JAMS AND MARMALADES

Strawberry, Blackberry, Loganberry or Raspberry Jam

4 level cups (2 lbs.) Crushed Berries
7½ leveled cups (3¼ lbs.) Sugar
½ bottle (scant ½ cup) CERTO

Crush well, in single layers, about 2 quarts ripe berries, using wooden masher, crushing each berry. Discard all green parts of strawberries. Measure crushed berries into large kettle. Proceed as directed below*.

PINEAPPLE AND STRAWBERRY JAM

4 level cups (2 lbs.) Crushed and Chopped Fruit
7½ leveled cups (3¼ lbs.) Sugar
¾ bottle (scant ¾ cup) CERTO

Crush well about 1 quart ripe berries. Put pineapple through food cutter, or chop fine. Measure 2 level cups of each into large kettle. Proceed as directed below*.

RASPBERRY AND CURRANT JAM

2 level cups (1 lb.) Crushed Raspberries
2 cups (1 lb.) Juice from Cooked Currants
7½ leveled cups (3¼ lbs.) Sugar ½ bottle (scant ½ cup) CERTO

Crush well about 1¼ qts., or 1¾ lbs., ripe currants, add ½ cup water, stir until boiling, cover and simmer 10 minutes. Crush about 1½ pints raspberries, strain 2 cups currant juice through fine sieve into large kettle; add 2 level cups raspberries. Proceed as directed below*.

CHERRY JAM

4 level cups (2 lbs.) Pitted and Crushed Cherries
¼ cup Water 8 leveled cups (3½ lbs.) Sugar
1 bottle (scant cup) CERTO

Sour cherries give finest flavor. Stem, pit and thoroughly crush about 2½ lbs. fruit. Measure crushed cherries into large kettle and add water. Tie 2 heaping tablespoonfuls pits in cotton cloth and crush with hammer. Place in kettle with cherries, stir till boiling, cover kettle, simmer 15 minutes, then remove pits. Proceed as directed below*.

*GENERAL DIRECTIONS FOR ABOVE JAMS

Add sugar and mix well. Stir mixture hard and constantly. Bring to *vigorous* boil over hottest fire. *Boil hard* 1 full minute, *continually* stirring. Take from fire and add CERTO, stirring it in well. From time jam is taken off fire let stand 5 minutes only, *by the clock,* before pouring. In meantime skim, stir a little to cool *slightly,* then pour quickly.

ELDERBERRY JAM

3¼ level cups Crushed Berries
7 leveled cups (3 lbs.) Sugar
¼ cup Water
½ bottle (scant ½ cup) CERTO

Use about 2 quarts, or 2 pounds, unstemmed berries. Stem and crush well. Measure crushed berries into large kettle and add water; stir until boiling, cover kettle and simmer 15 minutes. Proceed as directed below*.

BLUEBERRY or HUCKLEBERRY JAM

4 level cups Crushed Fruit and Lemon
8 leveled cups (½ lbs.) Sugar
2 Lemons
1 bottle (scant cup) CERTO

Crush well about 1⅓ quarts, or 2 pounds, berries. Add juice 2 lemons and grated rind of ½ lemon. Measure 4 level cups of this mixture into large kettle. Proceed as directed below*.

PEACH, PEAR, PINEAPPLE or RHUBARB JAM

4 level cups (2 lbs.) Crushed or Chopped Fruit
8 leveled cups (3½ lbs.) Sugar
1 bottle (scant cup) CERTO

Use fully ripened fruit for finest flavor. *Peach* or *Pear*: Peel, remove pits or seeds and thoroughly crush about 2¼ quarts, or 3 pounds. *Pineapple*: Put prepared fruit through food chopper, or chop fine. *Rhubarb*: The "strawberry" variety gives finest colored jam; cut in short lengths without peeling and put through coarse chopper, or chop by hand. Measure crushed or chopped fruit into large kettle. Proceed as directed below*.

GOOSEBERRY or PLUM JAM

4 level cups (2 lbs.) Crushed Fruit
7½ leveled cups (3¼ lbs.) Sugar
¼ cup Water
½ bottle (scant ½ cup) CERTO

Use fully ripened fruit for finest flavor. *Gooseberry*: Crush well about 1½ quarts, or 2 pounds. *Plum*: Slice, pit and crush well about 2 quarts, or 2½ pounds. Measure crushed fruit into large kettle and add water; stir until boiling, cover kettle, and simmer 15 minutes. Proceed as directed below*.

*GENERAL DIRECTIONS FOR ABOVE JAMS

Add sugar, mix well, stir hard and constantly, and bring to a *vigorous* boil over hottest fire. Boil hard 1 minute with *continual* stirring; except *Rhubarb*, which should be boiled 3 minutes. Take from fire, add CERTO, and stir it in well. Skim and pour quickly.

GRAPE or QUINCE JAM

4 leveled cups (2 lbs.) Cooked Fruit
7½ leveled cups (3¼ lbs.) Sugar
½ bottle (scant ½ cup) CERTO

Grape: Use about 3 lbs. fully ripened grapes. Wash, stem, and separate skins from pulp, halving the skins. Simmer pulp 5 minutes in covered saucepan and remove seeds by screening through sieve. Crush skins with wooden masher and mix with screened pulp. Add ½ cup water, stir until boiling and simmer *slowly* ½ hour in closely covered saucepan. Proceed as directed below*.

Quince: Use about 2 qts., or 3 lbs., ripe quinces. Peel, remove stem and blossom ends, and core. Put through food chopper, or chop very fine by hand. To about 3½ cups chopped fruit add ¾ cup water and juice 1 lemon. Stir until boiling and simmer ½ hour in covered saucepan. Proceed as directed below.*

*GENERAL DIRECTIONS FOR GRAPE or QUINCE

Measure 4 level cups cooked fruit into large kettle, adding, if necessary, enough water to the fourth cup to make it level full. Add sugar and mix well. Stir mixture hard and constantly and bring to a *vigorous* boil over the hottest fire. **Boil hard** 1 minute, stirring *continually*. Take from fire, add CERTO, and stir it in well. Skim and pour quickly.

SPECIAL STRAWBERRY JAM, WHOLE FRUIT

4 level cups (2 lbs.) Pressed Berries and Lemon Juice
7½ leveled cups (3¼ lbs.) Sugar
½ bottle (scant ½ cup) CERTO

Select only small or medium-sized, fully ripened, berries. Spread berries on their sides in single layer on flat plate and gently press each berry nearly flat with bottom of small bottle. (This leaves skins nearly intact, but ruptures fruit inside and makes it hollow, allowing boiling sugar to saturate tissues quickly.) Add juice of one lemon. Have sugar measured in saucepan. Measure berries and juice into large kettle, placing layer of sugar over each cup of berries and balance of sugar on top. Allow to stand overnight, so that part of sugar will be dissolved, and mixture can be stirred and cooked without crushing fruit. Stir constantly and bring to a *vigorous* boil over the hottest fire. **Boil hard** for 3 minutes with continual stirring. Remove from fire and add CERTO, stirring it in well. Skim at once and pour quickly within five minutes from removal from fire.

ORANGE AND GRAPEFRUIT MARMALADE

Has flavor of orange and "bitter" of grapefruit.

2 Oranges
8 leveled cups (3½ lbs.) Sugar
2 Grapefruits (medium size)
½ bottle (scant ½ cup) CERTO

Peel grapefruits moderately thin, like an apple, and *discard yellow peel.* Remove white rind in quarters right down to the meats, and set aside. Break up meats, remove core and seeds, and cut or crush pulp fine. Peel off orange skins in quarters down to meats and set aside. Break up orange pulp, remove seeds, and combine orange and grapefruit pulps and juice in medium-sized saucepan. Put grapefruit whites through food chopper or chop fine by hand, and boil slowly with 1½ cups water in covered saucepan for 10 minutes. Strain all liquor possible from cooked whites, through a sieve, into saucepan with combined pulps. Repeat cooking and straining with fresh portion of 1½ cups water and discard cooked whites. Simmer pulp and drained liquor in covered pan 45 minutes. Boil orange skins hard with 4 cups water in covered pan 30 minutes, to make them tender. Drain off and discard water. With sharp-edged spoon scrape out and discard all the white part right down to yellow rind. Then with a very *sharp* knife shred yellow rinds just as *thin as possible* in shreds about 1 inch long. Mix shredded rinds with cooked pulp. Proceed as directed on page 8*.

GRAPEFRUIT MARMALADE

Has the full flavor and bitter tang of grapefruit.

2 Grapefruits, (medium size)
8 leveled cups (3½ lbs.) Sugar
½ bottle (scant half cup) CERTO

Peel fruit moderately thin like an apple and set peel aside. Remove white rind in quarters, right down to the meats and put through food chopper or chop fine. Boil with 3 cups water in covered saucepan 10 minutes. Remove seeds and core from grapefruits and crush or cut pulp fine. Strain all liquor possible from cooked whites through a sieve into the crushed pulp, and discard cooked whites. Simmer the mixture of liquor and crushed pulp in covered saucepan 45 minutes. Meanwhile boil yellow rind with 7 cups water in covered pan 10 minutes; drain off and discard water. With a very *sharp* knife shred rind as *thin as possible* in shreds about 1 inch long, and boil again with 4 cups water 10 minutes. Drain off and discard water. Mix shredded rinds with cooked pulp. Proceed as directed on page 8*.

ORANGE AND LEMON MARMALADE

Has the full flavor of the orange and lemon, but no bitter flavor.

4 Oranges
2 Lemons
8 leveled cups (3½ lbs.) Sugar
½ bottle (scant ½ cup) CERTO

Peel off orange and lemon skins in quarters close to pulp and set aside. Break up pulps and remove seeds; add 1 cup water and simmer in covered saucepan 45 minutes. Meanwhile boil orange and lemon rinds with 8 cups water in covered saucepan 20 minutes. Drain off and discard water. With sharp-edged spoon scrape out and discard all white part of orange and lemon skins right down to yellow rind. Then with a very *sharp* knife shred yellow rinds just as *thin as possible* in shreds about 1 inch long. Simmer shredded rinds again with 5 cups water in covered pan 15 minutes. Drain off and discard water. Mix cooked pulp with rinds. Proceed as directed below*.

SWEET ORANGE MARMALADE

Use above recipe but discard lemon skins, using only the pulp.

*GENERAL DIRECTIONS FOR MARMALADES

Measure 4 level cups of this mixture into large saucepan, adding, if necessary, enough water to the fourth cup to make it level full. Add sugar and mix well. Stir mixture hard and constantly and bring to a *vigorous* boil over the hottest fire. **Boil hard** 3 minutes with continual stirring. Remove from fire and add CERTO, stirring it in well. Then let stand 5 minutes only, *by the clock*, with occasional stirring to cool slightly and pour quickly.

FRESH FRUIT JELLIES

STRAWBERRY, BLACKBERRY, LOGANBERRY OR RASPBERRY JELLY

CHERRY, PEACH, PEAR OR PINEAPPLE JELLY

3 cups (1½ lbs.) Juice
6½ leveled cups (2¾ lbs.) Sugar
1 bottle (scant cup) CERTO

Berries: Juice pressed from raw fruit. Thoroughly crush with wooden masher about 2½ quarts, or 3½ pounds. berries. Proceed as directed on page 10*.

Cherry: Stem and crush well about 2 quarts, or 3 pounds, ripe *sour* cherries. Remove and crush 2 heaping tablespoons of pits and place with cherries. Add ½ cup water, stir until boiling, cover pan, and simmer 10 minutes. Proceed according to general directions on page 10*.

Peach or Pear: Use about 2½ quarts, or 3½ pounds, ripe fruit. Do not peel. Remove pits from peaches. Crush thoroughly and add ½ cup water. Stir until boiling, cover pan, and simmer 5 minutes. Proceed as directed on page 10*.

Pineapple: Put prepared ripe fruit through food chopper, or chop fine by hand, and to 4 cups chopped fruit add ¼ cup water. Stir until boiling, cover pan and simmer 5 minutes. Proceed according to general directions on page 10*.

GRAPE OR PLUM JELLY

CURRANT AND RASPBERRY JELLY

4 cups (2 lbs.) Juice from Cooked Fruit
8 leveled cups (3½ lbs.) Sugar 1 bottle (scant cup) CERTO

Use fully ripened fruit. *Grapes*: Stem and crush thoroughly about 2½ quarts or 3 pounds. *Plums*: Crush thoroughly about 3 quarts, or 4 pounds. Add ½ cup water, stir until boiling, and simmer 10 minutes in saucepan with close-fitting cover. Proceed according to general directions on page 10*.

Currant and Raspberry: Use any desired mixture that gives about 2½ quarts, or 3½ pounds, ripe fruit. An even mixture is preferred. Crush thoroughly, heat slowly with constant stirring, and bring fruit *just* to the boil. Proceed according to general directions on page 10*.

APPLE, CRAB-APPLE OR QUINCE JELLY

4 cups (2 lbs.) Juice from Cooked Fruit
7½ leveled cups (3¼ lbs.) Sugar ½ bottle (scant ½ cup) CERTO

Apple or Crab-Apple: Remove stem and blossom ends from about 3 quarts, or 4½ pounds, ripe fruit and cut in small pieces. For apples add ¾ cup and for crab-apples 1¼ cups water; cover pan and simmer 10 minutes. Crush with wooden masher and simmer 5 minutes longer. Proceed according to general directions on page 10*.

Quince: Remove core, blossom, and stem ends from about 1½ quarts, or 2½ pounds, ripe fruit. Put through food cutter, or chop very fine. Add 4 cups water and simmer in covered pan 15 minutes. Proceed according to general directions given on page 10*.

ORANGE JELLY, ORANGE AND LEMON OR GRAPEFRUIT JELLY

3 cups (1½ lbs.) Juice — 7 leveled cups (3 lbs.) Sugar
1 bottle (scant cup) CERTO

Use 12 oranges, or 10 oranges and 2 lemons, or 3 to 4 grapefruits, according to size. Grate off the yellow part of the rinds into a dish. Cut fruit in halves and squeeze out the juice. Mix juice and grated rind and squeeze through strong fine cloth to remove rind and pulp. Proceed according to general directions given on this page*.

*GENERAL DIRECTIONS FOR FOREGOING JELLIES

Place fruit in jelly bag and squeeze out juice. Measure sugar and juice into large saucepan, stir and bring to a boil. At once add CERTO, stirring constantly. Continue to stir and bring again to a **hard boil** over the hottest fire for one-half minute, stirring continually. Remove from fire, let stand 1 minute, skim, and pour quickly.

CURRANT JELLY

4 cups (2 lbs.) Juice from Cooked Fruit
7½ leveled cups (3¼ lbs.) Sugar
1 bottle (scant cup) CERTO

Crush thoroughly about 2½ quarts, or 3½ pounds, ripe fruit. Add ½ cup water, stir until boiling, cover pan, and simmer 10 minutes. Place in jelly bag and squeeze out juice. Measure juice into large saucepan. Measure sugar in separate pan. Bring juice just to boil and begin to add sugar slowly, with *constant stirring*, taking about 5 minutes to add all the sugar, and keeping juice nearly at the boil. Then bring to the boil and at once add CERTO, stirring constantly. Continue to stir and bring again to a **hard boil** for ½ *minute*, stirring continually. Take from fire, let stand 1 minute, skim, and pour quickly.

CERTO JELLY

2½ cups (1¼ lbs.) Water
6¼ leveled cups (2¾ lbs.) Sugar
1 bottle (scant cup) CERTO

Measure sugar and water into large saucepan, stir, and bring to a boil. At once add CERTO, stirring constantly. Continue to stir and bring again to **a hard boil** over the hottest fire for ½ minute, stirring continually. Take from fire, let stand 1 minute, skim, pour quickly.

This simple recipe makes 8 half-pound glasses of delicious, sparkling jelly. Very popular with children and as a spread for pancakes.

CERTO Jelly of a variety of flavors may be made from one bottle by grating a little *Orange or Lemon* rind and pressing a few drops of the oil through a cloth into each glass before filling, or a few drops of Orange or Lemon flavoring extract may be used. Fruit juice left over from canning may be used in place of all or part of the water in above recipe.

MINT JELLY

2½ cups (1¼ lbs.) Water — Juice 1 Lemon
6¼ leveled cups (2¾ lbs.) Sugar
1 bottle (scant cup) CERTO
Vegetable coloring and Mint Flavor

Measure water, add coloring, and stir until dissolved. Add strained lemon juice and sugar and bring to a boil. At once add CERTO, stirring constantly. Continue to stir and bring again to a **hard boil** over the hottest fire for ½ minute, stirring continually. Remove from fire and add flavor as desired. Let stand 1 minute, skim and pour quickly.

ELDERBERRY JELLY

3¼ cups juice from Cooked Berries
1 bottle (scant cup) CERTO
8 leveled cups (3½ lbs.) Sugar

Use about 3 quarts, or 3 pounds, unstemmed berries. Stem and crush thoroughly. Add ¾ cup water, stir until boiling, cover pan, and simmer 15 minutes. Place in jelly bag and squeeze out juice. Measure juice and then CERTO into large kettle. Measure sugar in separate pan. Bring juice and CERTO just to a boil and begin to add sugar slowly with *constant stirring*, taking about 5 minutes to add all the sugar, and keeping juice nearly at the boil. Then bring to full boil for ½ minute. Remove from fire, skim, and pour quickly.

BOTTLED JUICES and CANNED FRUITS

Grape, Apple and Loganberry Jellies are easily and inexpensively made from bottled juices.

GRAPE OR APPLE JELLY

4 cups (2 lbs.) Juice — 7½ leveled cups (3¼ lbs.) Sugar
1 bottle (scant cup) CERTO

LOGANBERRY JELLY

4 cups (2¼ lbs.) Juice — 6 leveled cups (2 lbs. 9 oz.) Sugar
1 bottle (scant cup) CERTO

Measure sugar and juice into large saucepan, stir, and bring to boil. At once add CERTO, stirring constantly. Continue to stir and bring again to a **hard boil** for one minute, stirring continually. Remove from fire, skim, and pour quickly.

JAMS FROM CANNED FRUITS

Excellent jams and jellies may be made anytime from **Canned Fruits** of all kinds: Pineapple, Cherry, Peach, Apricot, Pear, Plum, or the Berries. Both, fruit and juice, may be combined for jam; or the juice may be used for jelly and the crushed fruit for jam.

2 cups Crushed Fruit or Fruit and Juice
3½ leveled cups (1½ lbs.) Sugar
½ bottle (scant ½ cup) CERTO

OR

3 cups Crushed Fruit or Fruit and Juice
6 leveled cups (2 lbs. 9 oz.) Sugar
¾ bottle (scant ¾ cup) CERTO

For *Plum* use half the quantity of CERTO. Crush fruit thoroughly. Put sliced pineapple through food chopper or chop very fine by hand. Measure crushed fruit and sugar into large saucepan and mix well. Stir hard and constantly and bring to a *vigorous* boil. **Boil hard** for 1 minute with continual stirring. Remove from fire and add CERTO, stirring it in well. Skim and pour quickly. The first recipe makes 5½ and the second 9 half-pound glasses.

JELLIES FROM CANNED FRUITS

1 cup Clear Juice
2 leveled cups Sugar
Scant one-third cup CERTO

3 cups Clear Juice
6 leveled cups Sugar
1 bottle (scant cup) CERTO

Drain clear juice from tin, straining through fine cloth if necessary. Measure sugar and juice into saucepan, stir, and bring to a boil. At once add CERTO, stirring constantly. Continue to stir and bring again to a **hard boil.** For one-cup recipe boil only a few seconds; for three-cup recipe boil ½ minute, stirring continually. Remove from fire, skim, and pour quickly.

JAMS FROM THE DRIED FRUITS

"Something new under the sun"—made possible only by the use of CERTO. These jams are easy to make, inexpensive, and of delicious flavor. They also make excellent cake fillers and can be made anytime, as needed.

DRIED FIG JAM

¾ lb. Dried Figs — 2 cups (1 lb.) Water
Juice 1 Lemon
6 leveled cups (2½ lbs.) Sugar
1 bottle (scant cup) CERTO

Remove small hard stems from figs, place in small saucepan, add lemon juice and carefully measured water. Proceed according to general directions given on this page*.

DRIED PEACH JAM

½ lb. Dried Peaches
3 cups (1½ lbs.) Water
7½ leveled cups (3¼ lbs.) Sugar
1 bottle (scant cup) CERTO

Place peaches in small saucepan, wash and drain dry. Add carefully measured water. Proceed according to general directions given on this page*.

*GENERAL DIRECTIONS FOR FIG AND PEACH JAM

Cover tightly and let stand overnight. In the morning drain fruit juice into large saucepan. Then crush fruit thoroughly with wooden masher so that skins are well broken up and place in saucepan with juice. Add sugar and mix well. Stir bottom of kettle hard and constantly to prevent scorching and bring to a *vigorous* boil over the hottest fire. **Boil hard** and for 1 minute, with continual stirring. Take from fire, add CERTO, stirring it in well, and pour quickly.

PRUNE JAM

1 lb. Prunes
Juice 1 Lemon and grated rind ½ Lemon
7 leveled cups (3 lbs.) Sugar
1 bottle (scant cup) CERTO

Wash and drain prunes, add 2½ cups water and let stand overnight in small, covered saucepan. In the morning bring to a boil and simmer ½ hour with cover on pan. When cool enough to handle, pour off juice into a cup and remove pits. Crush prunes thoroughly with wooden masher. Pour back prune juice and add lemon juice and grated rind ½ lemon and mix. Proceed according to general directions given on page 14*.

DRIED APRICOT JAM

½ lb. Dried Apricots
8 leveled cups (3½ lbs.) Sugar
1 bottle (scant cup) CERTO

Wash and drain apricots, add 3 cups water, and let stand overnight in small covered saucepan. In the morning bring to a boil and simmer for ½ hour with cover on pan. Pour off juice into small bowl and crush apricots thoroughly with wooden masher. Pour back juice and mix. Proceed according to general directions given on this page*.

MIXED CONSERVES WITH RAISINS

A great many delicious mixtures are made with raisins, oranges, lemons, figs, canned plums, pineapple, etc. —and these conserves can be greatly improved by the addition of one or two tablespoons of CERTO to each pound of conserve in the kettle. This will produce a jellied consistency with half the usual boiling. Old standard jam or jelly recipes can also be improved in this way and a sure jell formation secured.

RAISIN JAM

1 15-oz. package **Seeded** Raisins (not "seedless")
Juice 1 Lemon and grated rind ½ Lemon
6¼ leveled cups Sugar
1 bottle (scant cup) CERTO

Separate raisins, add 3 cups water and let stand overnight in small covered saucepan. In the morning bring to a boil and simmer ½ hour with cover on pan. Pour off raisin juice into a cup and crush raisins thoroughly with wooden masher. Pour back raisin juice, add lemon juice and grated rind ½ lemon, and mix. Proceed according to general directions given on this page*.

*GENERAL DIRECTIONS FOR APRICOT, PRUNE AND RAISIN

Measure 4 level cups of this mixture into large saucepan, adding enough water to the 4th cup to make it level full. Add sugar and mix well. Stir mixture hard and constantly and bring to a *vigorous* boil over the hottest fire. **Boil hard** for 1 minute with continual stirring. Remove from fire and add CERTO, stirring it in well. Skim and pour quickly. Makes 11 half-pound glasses.

CERTO

IS MADE UNDER THE DOUGLAS PATENTS

U. S. A.	Dec. 30, 1913	Great Britain	12439-13
	Aug. 7, 1917		6497-15
Canada	Oct. 14, 1913	France	462044
	July 20, 1915		478608

And in other countries. Other patents pending.